

JAMES SAID

BISTRO

DINNER

ENTRÉES

ROASTED SCALLOPS

Petits pois à la Française & Green Goddess dressing
36

CHARCUTERIE

Prosciutto, Mr Cannubi Capocollo & Salami
34

STEAK TARTARE

Shallots, capers & fine herbs
29

FRENCH ONION CROQUETTES

Roasted pepper romesco
21

SPRING SALAD

Asparagus, broad beans, saffron pickled zucchini &
buffalo mozzarella
28

10% Surcharge Sundays 15% Surcharge Public Holidays

OYSTERS & CAVIAR

OYSTERS

Natural with champagne, rhubarb & finger lime mignonette
6,5ea

EGGS & SOLDIERS

Egg yolk jam, egg white greviche, Siberian Anna Dutch Caviar
18ea

MAINS

TAGLIATELLE

Baby squash, zucchini flower, mint & pistou
39

RAVIOLI

Lemon & cheese, macadamia butter
42

FISH

Native greens, heirloom tomato consommé, basil & parsley oil
52

CANARD

Pan roasted duck breast, summer pumpkin purée, pickled
cauliflower, charred fig and red wine jus
45

POT A FEU

Seafood pot with shellfish, white wine, confit
chilli & grilled baguette
46

VEAL

Crumbed veal strip loin, spicy celeriac remoulade, sauce diable
48

EYE FILLET (160g)

Spring pea purée, potato gratin, red wine jus
56

SIDES

Baby beetroot, burnt champagne honey dressing 15

Spring squash, sweet butter & elderberry yogurt 15

Seasonal greens, radish, fennel, picked herbs, smoked almonds
and mustard dressing 15

Salt & Vinegar shoestring fries, bearnaise aioli 15